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1/18/14

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 445328	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 12/04/2013
NAME OF PROVIDER OR SUPPLIER FORT SANDERS TCU			STREET ADDRESS, CITY, STATE, ZIP CODE 1901 CLINCH AVE KNOXVILLE, TN 37916		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE	
F 000	INITIAL COMMENTS	F 000			
F 371 SS=C	<p>During the Recertification Survey and Complaint Investigation #TN32931 conducted December 2, to December 4, 2013, no deficiencies were cited related to the complaint under 42 CFR Part 482.13, Requirements for Long Term Care.</p> <p>483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</p> <p>The facility must -</p> <p>(1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and</p> <p>(2) Store, prepare, distribute and serve food under sanitary conditions</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation and interview, the facility failed to store food and equipment in a sanitary manner.</p> <p>The findings included:</p> <p>Observation on December 2, 2013, at 9:15 a.m., in the kitchen, revealed four pans of prepared Jello, cut in cubes, in refrigerator #1, labeled "...date prepared November 23, 2013...expiration date November 26, 2013..." Continued observation revealed an additional four pans of prepared Jello, in refrigerator #2, labeled "...date prepared November 23, 2013...expiration date November 26, 2013..."</p>	F 371	<ul style="list-style-type: none"> Food items that were found to be past the labeled expiration date were immediately discarded and were not served to any residents. Process for use of jello "stacking pans" or covers of any sort, is to be changed so that any pans used to stack items will be immediately cleaned and sanitized after each use, which is the same process used for food contact items. All staff is to complete in-service training regarding the change in process and will also be reeducated in regards to proper labeling procedures as per our Food and Supply Storage policy. 	<p>12/2/13</p> <p>1/15/14</p> <p>1/15/14</p>	

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

Brenda Day, RN NHA

TITLE

Administrator

(X6) DATE

12/20/13

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See Instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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F 371	<p>Continued From page 1</p> <p>Review of facility policy, Food and Supply Storage Procedures, last revised January, 2012, revealed "...cover, label and date unused portions and open packages...use the (named facility's) orange label...complete all sections on the label..."</p> <p>Interview with the contractor's Dietary Manager (DM) on December 2, 2013, at 9:15 a.m., in the kitchen, revealed "...the Jello in refrigerator #2 was prepared today (December 2, 2013)...they did not change the label and reused the plastic wrap covering..." Continued interview with the DM confirmed the pans of Jello had expired on November 26, 2013, and were available for serving to the patients.</p> <p>Observation on December 3, 2013, at 10:10 a.m., in the clean dishwashing area, revealed one fan hanging on the wall, in the on position, blowing directly on the clean area where the food trays are stored. Continued observation revealed dirty trays and food containers from the cafeteria, in the same area where the clean food trays were stored, and the fan blowing on the dirty and clean areas.</p> <p>Interview with the DM on December 3, 2013, at 10:10 a.m., in the clean dishwashing area of the kitchen, confirmed the fan was blowing on the clean and dirty areas in the kitchen.</p>	F 371	<ul style="list-style-type: none"> Food Services Department will implement a "Cooler/Freezer Items Labeling" checklist to be checked and initiated by both the AM and PM Supervisors daily. The checklist will be posted on all cooler and freezer doors and will be signed off by the Supervisor to state that the checks are completed. The Food Service Director will perform unannounced, random audits of all freezers and coolers on a weekly basis to ensure compliance with all food storage policies for the duration of a minimum of 3 months. The fan was relocated about 10 feet from its prior position, so that it is no longer in the vicinity of the tray return area. The fan was also placed so that it does not blow on the clean side to the dish machine in any way and is angled away from the dish machine completely. 	1/15/14	Ongoing
				12/12/13	

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Administrator

12/20/13